

Page 8, delete paragraph starting at line 13 and continuing to page 2, line 11, and replace this paragraph with the following in accordance with 37 CFR § 1.121. A marked up version showing the changes in the specification is attached.

93 Long watered sections could be pushed effortlessly onto the filling pipe. The casing was then filled with sausage meat for long-lasting sausages. Even after a long period of maturation, the casing still adhered adequately and uniformly to the meat stuffing. At the end of the maturation process, the casings could be peeled off without any difficulty. The ease of peeling was evaluated as "2.5" (subjective scale from 1 to 6; 1 = can be peeled off very easily, 6 = can be peeled off only by destroying the casing or tearing open the frying surface).

In the Claims:

In accordance with 37 CFR § 1.121, please substitute for original claim 22, the following rewritten version of the same claim, as amended. The changes are shown explicitly in the attached "Marked Up Version Showing Changes Made."

6. (Twice Amended) A tubular foodstuff casing based on cellulose hydrate, the surface of which is modified by the time-limited action of at least one cellulase to produce a modified surface comprising inactivated cellulase.

22. (Amended) A tubular shaped article according to claim 6, wherein the casing exhibits uniform adherence to the fillings.

Please add the following new claim:

24. (New) A tubular foodstuff casing based on cellulose hydrate comprising inactivated cellulase.